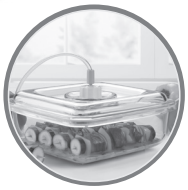
FoodSaver®

VACUUM SEALING SYSTEM

不锈钢食品真空保鲜系统



Quick Marinating Canister

快速腌渍罐子

User Guide 用户手册

Model • 型号

FSFSSL3840/V3840

www.foodsaver.com.cn

READ AND SAVE ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

使用产品前先阅读此用户手册并妥善保管

Important Safeguards & Tips

Important Safeguards

For your own safety, always follow these basic precautions when using a FoodSaver® appliance:

1. Read the User Manual carefully for operating instructions. Read all instructions in this manual before use.
2. Check if the voltage indicated on the appliance corresponding to the local mains voltage before you connect the appliance. For Mainland China, standard electrical outlet is 220V~50Hz.
3. Do not use appliance on wet or hot surfaces, or near a heat source.
4. To protect against electric shock, do not immerse any part of the appliance, power cord or plug in water or other liquid. Unplug from outlet when not in use and before cleaning.
5. To disconnect, unplug power cord from electrical outlet. Do not disconnect by pulling on cord.
6. Do not operate the appliance with a damaged power cord or plug. Do not operate the appliance if it malfunctions or is in any way damaged.
7. Use appliance only for its intended use.
8. Caution: A short power cord is provided to reduce risks from entanglement or tripping over a longer cord. An extension cord may be used when marked electrical rating is no less than electrical rating of this appliance. All cords should not drape over counter or tabletop where cords can be tripped over or pulled on unintentionally, especially by children.
9. Do not place on or near a hot gas or electric burner, or heated oven. Extreme caution must be used when moving products containing hot liquids.
10. Wait 20 seconds between seals to allow appliance to cool.
11. No user servicing.
12. FOODS INSIDE BAG CAN BE DEFROSTED BUT NOT REHEATED IN MICROWAVE OVEN. When reheating foods in FoodSaver® Bags make sure to place them in water at a low simmering temperature below 75°C (170°F).
13. When defrosting foods in the microwave in FoodSaver® Bags make sure not to exceed maximum power of 180 watts, maximum time of 2 minutes and maximum temperature of 70°C (158°F).
14. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
15. Close supervision is necessary when any appliance is used by or near children to ensure they do not play with the appliance.

For Household Use Only

SAVE THESE INSTRUCTIONS

Welcome to FoodSaver® Vacuum Sealing System

Congratulations...

You are about to enjoy the freshness benefits of FoodSaver®, The #1 Selling Brand of Vacuum Packaging Systems. For years, the FoodSaver® Vacuum Packaging System has helped millions of households keep food fresh longer in the refrigerator, freezer and pantry. The FoodSaver® system is designed to remove air and extend freshness up to five times longer than conventional storage methods. Keep your FoodSaver® appliance on your worktop, and you will soon discover its convenience and versatility.

Why Vacuum Package?

Exposure to air causes food to lose nutrition and flavour, and also causes freezer burn and enables bacteria, mould and yeast to grow. The FoodSaver® vacuum packaging system removes air and seals in flavour and quality. With a full line of FoodSaver® Bags, Canisters and Accessories to expand your options, you can now enjoy the benefits of a scientifically proven food storage method that keeps food fresh up to five times longer.

The FoodSaver® Vacuum Packaging System Saves Time and Money.

- **Spend less money.** With the FoodSaver® system, you can buy in bulk or buy when needed and vacuum package your food in desired portions without wasting food.
- **Save more time.** Cook ahead for the week, preparing meals and saving them in FoodSaver® Bags.
- **Marinate in minutes.** Vacuum packaging opens up the pores of food so you can get that great-marinated flavour in minutes instead of hours.
- **Make entertaining a breeze.** Make your signature dish and holiday treats in advance so you can spend quality time with your guests.
- **Enjoy seasonal or specialty foods.** Keep highly perishable or infrequently used items fresh longer.
- **Control portions for dieting.** Vacuum package sensible portions and write calories and/or fat content on the bag.
- **Protect non-food items.** Keep camping and boating supplies dry and organised for outings. Protect polished silver from tarnishing by minimising exposure to air.

Do not return this product to place of purchase.

Features of Your FoodSaver® Appliance

A. Controls and Indicator Lights
To indicate current setting, vacuum progress and for added control.

B. Vacuum Progress Display
Blue lights signal progression of vacuuming and sealing process. All lights extinguish when the full process is finished.

C. Seal Button
Crush Free Instant Seal feature. Prevents crushing delicate items.

D. Appliance Door
Opens to access Built-in Roll Holder and Cutter.

E. Vacuum Channel
Simply insert bag and the FoodSaver® appliance does the rest.

F. Retractable Accessory Hose/ Accessory Port
Accessory hose can be used with all FoodSaver® Brand Accessories.

Features of Your FoodSaver® Appliance

G. Built-in Roll Holder
For storage of FoodSaver® Vacuum Sealing Rolls.

H. Roll Cutter Bar
Simplifies making custom-sized bags.

I. Auto Bag Sensing
Simply insert open end of bag into the vacuum channel and the machine will sense and grasp the bag, vacuum, seal and shut-off automatically.

J. Release Buttons
To open appliance for cleaning.

K. Appliance Door
Opens to access Built-in Roll Holder and Cutter.

L. Lower Gasket (glued)

M. Extra-wide Sealing Strip with Non-stick Coating
Provides extra secure, airtight seal that's two times wider.

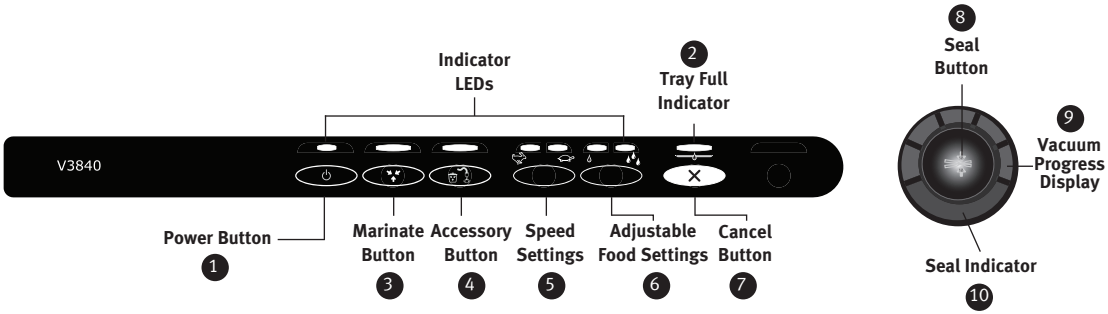
N. Drip Tray
Catches overflow liquids and contains Food Sensors to detect liquid.

O. Upper Bag Detection Tray

P. Upper Gasket (glued)

Q. Rubber Seal Profile

Features of Your FoodSaver® Appliance



1 POWER BUTTON
Press the power button to begin. The Power Indicator, Speed Indicator and Food Indicator lights will become illuminated. After Vacuum Sealing, press the Power Button to turn the appliance Off. **Note:** After 12 minutes, the appliance will turn Off automatically.

2 TRAY FULL INDICATOR LIGHT
During the vacuum sealing process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into the Drip Tray (N). When excess liquid fills the Drip Tray, the unit will turn off and the Tray Full Indicator 2 will activate. To resume normal operation, remove the Drip Tray, empty liquid, wash in warm soapy water or place in top rack of dishwasher. Dry and replace the Drip Tray in trough. (See Care and Cleaning)

3 FOR USE WITH THE FOODSAVER® "QUICK MARINATING CANISTER" ONLY
A ten-minute predetermined sequence of vacuum pulse to rest ratio-allowing foods to get optimum flavour infusion in the least amount of time. See "Marinating with your FoodSaver®" section on page 10.

4 ACCESSORY BUTTON
Press to achieve best vacuum for canisters and accessories. Push Canister Vacuum Button 4 to begin vacuum process. Motor will run until Vacuum Sealing Process is complete.

5 SPEED SETTINGS BUTTON
When vacuum sealing delicate items, press the Speed Setting Button 5 so that the gentle speed indicator light is illuminated. For more control you may press the Seal Button 8 at any time to stop the vacuum and begin the automatic the sealing process. **Note:** Appliance will default to Normal speed upon pressing the Power On Button or when power has been interrupted.

6 ADJUSTABLE FOOD SETTINGS BUTTON
For optimal vacuuming and sealing of moist or juicy foods, press the Adjustable Food Setting Button 6 until the Moist Indicator Light is illuminated. Choose the dry food setting for foods without liquid.

The Moist Food Indicator light will flash when Food Sealing Sensors automatically detect any moisture or liquid in the Drip Tray (N). **Note:** Appliance will default to Dry setting upon pressing the Power Button or when power has been interrupted, unless liquid is detected in the Drip Tray. (See Care and Cleaning section of this User Manual).

7 CANCEL BUTTON
Immediately halts the current function opening the Vacuum Channel.

8 SEAL BUTTON
Crush Free Instant Seal feature-
This button has three uses:
1. Press to immediately stop the vacuum process and begin sealing the bag. This prevents crushing delicate items such as bread, biscuits and pastries.
2. Press to create a seal when making bags from a FoodSaver® Roll.
3. Press to create a seal on most Mylar bags (such as a potato crisp bag) to keep food sealed airtight.

9 VACUUM PROGRESS DISPLAY

Displays vacuum levels as the bag/canister is evacuated.

10 SEAL INDICATOR LIGHT
Constant Red light indicates sealing process is engaged. **(Flashing light indicates error)**

How to Make a Bag from a FoodSaver® Vacuum Sealing Roll

Fig. 1 **Lift Roll Cutter**

Fig. 2 **Slide Cutter**

1. Open the appliance door and place the roll into the Roll Storage Compartment (G). For Best results, insert the roll with material flap down. **Note:** Bags can be sealed with the appliance door either open or closed.
2. Lift up the Roll Cutter Bar (H) and place bag material beneath the cutter bar (***See Fig.1***).
3. Pull out enough bag material to hold the item being vacuum packed, plus 4 inches (10 cm). Lower the Cutter Bar and slide the Roll Cutter (H) across the Cutter Bar (***See Fig.2***).
4. Press the Seal Button 8. The red seal light will illuminate.
5. Using two hands, insert the open end of the bag into the Vacuum Channel (E) until the clamp motor starts. Bag must be centred between arrows.
6. When the red seal light 10 turns off, sealing is complete. You may remove the bag from the Vacuum Channel (E).
7. You now have one sealed end.
8. Now you are ready to vacuum seal with your new bag ***(See below)***.

How to Vacuum Seal with FoodSaver® Vacuum Sealing Bags

Fig. 3 **Insert Bag**

1. Begin with a FoodSaver® Vacuum Sealing System Bag (or create a bag as described in the "How to Make a Bag from a Roll" section above).
2. Place item(s) in bag, allowing at least 8 cm (3 inches) of space between bag contents and top of bag.
3. Using two hands, insert open end of bag curl side down into Vacuum Channel (E) until clamp motor starts (***See Fig.3***). The vacuum progress lights will illuminate.
4. Continue to hold bag until vacuum pump starts. You may now release bag. **Note:** To prevent crushing delicate items, you may press Seal Button 8 at any time to begin automatic sealing process.
5. When red Seal Light 10 turns off, remove bag. Refrigerate or freeze if needed. (See the safety tips section) **Note:** Wait at least 20 seconds between seals to allow appliance to properly cool.

Guidelines for Vacuum Packaging

Vacuum Packaging and Food Safety

The vacuum packaging process extends the life of foods by removing most of the air from the sealed container, thereby reducing oxidation, which affects nutritional value, flavour and overall quality. Removing air can also inhibit the growth of micro-organisms, which can cause problems under certain conditions:

Mould – Easily identified by its fuzzy characteristic. Mould cannot grow in a low oxygen environment, therefore vacuum packaging can slow the growth of mould.

Yeast – Results in fermentation, which can be identified by smell and taste. Yeast needs water, sugar and a moderate temperature to grow. It can also survive with or without air. Slowing the growth of yeast requires refrigeration, while freezing stops it completely.

Bacteria – Results in an unpleasant odour, discolouration and/or soft or slimy texture. Under the right conditions, anaerobic bacteria such as Clostridium Botulinum (the organism that causes Botulism) can grow without air and sometimes cannot be detected by smell or taste. Although it is extremely rare, it can be very dangerous.

To preserve foods safely, it is critical that you maintain low temperatures. You can significantly reduce the growth of microorganisms at temperatures of 4°C (40°F) or below. Freezing at -17°C (0°F) does not kill microorganisms, but stops them from growing. For long-term storage, always freeze perishable foods that have been vacuum packaged, and keep refrigerated after thawing.

It is important to note that vacuum packaging is NOT a substitute for canning and it cannot reverse the deterioration of foods. It can only slow down the changes in quality. It is difficult to predict how long foods will retain their top-quality flavour, appearance or texture because it depends on the age and condition of the food on the day it was vacuumed packaged.

IMPORTANT: Vacuum packaging is NOT a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging.

Food Preparation and Reheating Tips

Thawing and Reheating Vacuum Packaged Foods

FOODS INSIDE BAG CAN BE DEFROSTED BUT NOT REHEATED IN MICROWAVE OVEN.

Defrosting - Always thaw foods in either a refrigerator or microwave — do not thaw perishable foods at room temperature. Make sure to cut the corner of the bag before placing it in microwave. It is recommended that you place bag on a microwave-safe dish to avoid liquids from spilling out. Make sure not to exceed maximum power of 180 watts, maximum time of 2 minutes and maximum temperature of 70°C (158°F).

Reheating - To reheat foods in a microwave oven, remove it from bag and place it on a microwave- safe dish.

You can also reheat foods in FoodSaver® Bags by placing them in water at a low simmering temperature below 75°C (170°F).

Preparation Guidelines for Meat and Fish:

For best results, pre-freeze meat and fish for 1-2 hours before vacuum packaging in a FoodSaver® Bag. This helps retain the juice and shape, and guarantees a better seal.

If it is not possible to pre-freeze, place a folded paper towel between meat or fish and the top of the bag, but below the seal area. Leave a paper towel in the bag to absorb excess moisture and juices during the vacuum packaging process.

Note: Beef may appear darker after vacuum packaging due to the removal of oxygen. This is not an indication of spoilage.

Preparation Guidelines for Hard Cheeses:

To keep cheese fresh, vacuum package it after each use. Make your FoodSaver® Bag extra long, allowing 2.5 cm (1-inch) of bag material for each time you plan to open and reseal in addition to the 8 cm (3-inch) room you normally leave between the contents and the seal. Simply cut the sealed edge and remove cheese. When you are ready to repackage the cheese, just drop it in the bag and reseal.

IMPORTANT: Due to the risk of anaerobic bacteria, Soft cheeses should never be vacuum packaged.

Preparation Guidelines for Vegetables:

Vegetables need to be blanched before vacuum packaging. This process stops the enzyme action that could lead to loss of flavour, colour and texture.

To blanch vegetables, place them in boiling water or in the microwave until they are cooked, but still crisp. Blanching times range from 1 to 2 minutes for leafy greens and peas; 3 to 4 minutes for sugar snap peas, sliced courgettes or broccoli; 5 minutes for carrots; and 7 to 11 minutes for corn on the cob. After blanching, immerse vegetables in cold water to stop the cooking process. Finally, dry vegetables on a towel before vacuum packaging.

Guidelines for Vacuum Packaging

Note: All vegetables (including broccoli, brussels sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases during storage. Therefore, after blanching, they must be only stored in the freezer.
When freezing vegetables, it is best to pre-freeze them for 1-2 hours or until solidly frozen. To freeze vegetables in individual servings, first place on a baking sheet and spread them out so they are not touching. This prevents them from freezing together in a block. Once they are frozen, remove from baking sheet and vacuum package vegetables in a FoodSaver® Bag. After they have been vacuum packaged, return them to the freezer.
IMPORTANT: Due to the risk of anaerobic bacteria, fresh mushrooms, onions, & garlic should never be vacuum packaged.
Preparation Guidelines for Leafy Vegetables:
For best results, use a canister to store leafy vegetables. First wash the vegetables, and then dry with a towel or salad spinner. After they are dried, put them in a FoodSaver® Canister or Container and vacuum package. Store in the refrigerator.

Preparation Guidelines for Fruit:
When freezing soft fruit or berries, it is best to pre-freeze them for 1-2 hours or until solidly frozen. To freeze fruit in individual servings, first place on a baking sheet and spread them out so they are not touching. This prevents them from freezing together in a block. Once they are frozen, remove from baking sheet and vacuum package fruit in a FoodSaver® Bag. After they have been vacuum packaged, return them to the freezer.
You can vacuum package portions for baking, or in your favourite combinations for easy fruit salad all year round. If storing in the refrigerator, we recommend using a FoodSaver® Canister or Container.

Preparation Guidelines for Baked Goods:
To vacuum package soft or airy baked goods, we recommend using a FoodSaver® Canister or Container so they will hold their shape. If using a bag, pre-freeze for 1-2 hours or until solidly frozen. To save time, make cookie dough, pie shells, whole pies, or mix dry ingredients in advance and vacuum package for later use.

Preparation Guidelines for Coffee and Powdery Foods:
To prevent food particles from being drawn into the vacuum pump, place a coffee filter or paper towel at the top of the bag or canister before vacuum packaging. You can also place the food in its original bag inside a FoodSaver® Bag.

Preparation Guidelines for Liquids:
Before you vacuum package liquids such as soup stock, pre-freeze in a casserole dish, loaf tin or ice cube tray until solid. Remove frozen liquid from the pan and vacuum package in a FoodSaver® Bag. You can stack these “frozen bricks” in your freezer.
To vacuum package non-carbonated bottled liquids, you can use a FoodSaver® Bottle Stopper with the original container. Remember to leave at least 2.5 cm (1 inch) of room between the contents and the bottom of the Bottle Stopper. You can re-seal bottles after each use.

Preparation Guidelines for Make-ahead Meals, Leftovers and Sandwiches:
Efficiently store your make-ahead meals, leftovers and sandwiches in the stackable, lightweight FoodSaver® containers. They are microwaveable, top rack dishwasher safe and come with a custom adaptor. The lightweight containers will be ready to go to the office or school when you are! Please check the base of the containers to confirm if they are microwave safe before use.

Preparation Guidelines for Snack Foods:
Your snack foods will maintain their freshness longer when you vacuum package them. For best results, use a FoodSaver® Canister or Container for crushable items like biscuits.

Vacuum Packaging Non-Food Items

The FoodSaver® vacuum packaging system also protects non-food items from oxidation, corrosion and moisture. Simply follow the directions to vacuum package items using FoodSaver® Bags, Canisters, Containers and Accessories.
To vacuum package silver, wrap fork tines in soft cushioning material, such as a paper towel, to avoid puncturing the bag. Your FoodSaver® Bags are ideal for outdoor excursions. For camping and hiking, keep your matches, maps and food dry and compact. To have fresh water for drinking, simply fill a FoodSaver® Bag with ice, seal it and when needed, let the ice pack melt. If you are going sailing or boating, vacuum package your food, film and a dry change of clothes. Just remember to bring scissors or a knife to open the bag. To keep emergency kits safe and dry, vacuum package flares, batteries, torches, matches, candles and other necessities. Your emergency items will stay dry and organised in your home, car or boat.

Tips for Successful Vacuum Sealing

General Tips

Tips for Successful Vacuum Sealing

1. Vacuum sealing is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.
2. For best results, use FoodSaver® brand Bags, Canisters, Containers and Accessories.
3. During the vacuum sealing process, small amounts of liquids, crumbs or food particles can be pulled inadvertently into the Drip Tray (N), clogging the pump and damaging your appliance.

To prevent this, follow these tips:

   a. For moist and juicy foods: Freeze first and avoid overfilling bags. You can also place a folded paper towel inside top of bag, and below the seal area, before vacuum sealing.

   b. For soups, sauces and liquids: Freeze first and avoid overfilling bags. Or, use a canister or container in refrigerator.

   c. For powdery or fine-grained foods: Avoid overfilling bags or use a canister or container. You can also place a coffee filter or paper towel inside before vacuum packaging.

   d. Empty the Drip Tray (N) after each use.

4. To avoid overfilling, always leave at least 8 cm (3 inches) of bag material between the bag contents and the top the of bag. Then leave at least one additional inch (2.5 cm) of bag material for each time you plan to reuse the bag.
5. Do not create your own side seams for a FoodSaver® brand Bag. Our bags are manufactured with a special side seam, which is sealed all the way to the outer edge.
6. To prevent wrinkles in a seal when vacuum sealing bulky items, gently stretch bag flat while inserting into the vacuum channel and hold until the pump begins.
7. If you are unsure whether your bag was sealed properly, simply reseal the bag.
8. When you are vacuum sealing items with sharp edges (dry spaghetti, silverware, etc.), protect the bag from punctures by wrapping item in soft cushioning material, such as a paper towel. You may want to use a canister or container instead of a bag.
9. When using accessories, remember to leave 2.5 cm (1-inch) of space at top of canister or container.
10. Pre-freeze fruits and blanch vegetables before vacuum sealing for best results. Refer to the Guidelines in the Vacuum Packaging section for more information.
11. If the appliance does not function, or the Seal button 8 flashes to signal an error:

    a. Check the power cord to see if it is firmly plugged into an electrical outlet.

    b. Examine the power cord for any damages.

    c. See if the electrical outlet is working by plugging in another appliance.

    d. Check to be certain that the Upper Bag Detection Tray (O) is properly inserted.

    e. Make sure the bag is placed correctly inside the Vacuum Channel (E). (See How to Vacuum Seal with FoodSaver® Vacuum Sealing Bags)

    f. Check to ensure the Release Buttons (J) are properly latched.

    g. Check the Foam Gasket (L) around the Drip Tray to make sure it is free from food material and is properly inserted into the gasket channel.

    h. Check the Upper Gasket (P) around the Upper Bag Detection Tray (O) to be sure it is free from food material.

    i. If overheated, allow the appliance to cool for 20 minutes.

    j. For more usage tips visit our website at www.foodsavereurope.com.

Tips on Removing Air from a Bag

Avoid wrinkles when inserting the bag into the Vacuum Channel (E).
Wrinkles in the seal may cause a leakage and allow air to return into the bag. To eliminate any wrinkles while inserting the bag into the vacuum channel (E), hold the bag with two hands gently stretching the bag flat until the vacuum pump begins. If you find wrinkles after sealing the bag, simply cut the bag open and vacuum seal again.

If motor runs for more than 30 seconds without stopping, consider the following:
If you are vacuum sealing with a bag, make sure the bag is properly sealed (See “How to Make a Bag From a Roll”). Check the foam gasket around the Drip Tray to make sure it is free from food material and is properly inserted into the gasket channel.

If vacuum sealing with an accessory, check the Accessory Hose connections to ensure a tight fit.

Tips for Successful Vacuum Sealing (continued)

Tips on Sealing a Bag

When making a bag from a roll:
Press the Seal Button 8 before placing the bag material into the Vacuum Channel (E). Once the bag is inserted the Seal process will begin immediately.
Note: If you forget to press the Seal Button 8 before inserting the bag into the Vacuum Channel (E), the vacuum pump will turn on. This is not a problem, simply press the Seal Button to prevent the pump from running continuously,and the sealing process will begin.

How to Prevent moisture or liquid from being pulled into the Drip Tray (N) or getting trapped in the seal:
Either pre-freeze moist food such as raw meat for 1-2 hours before vacuum sealing, or place a folded paper towel between food and the end of the bag to absorb excess liquid. Be sure to leave at least 8 cm (3 inches) between the paper towel and the end of the bag so that the bag seals properly with the paper towel inside and not positioned in the seal area.

Make sure appliance has time to cool down.
Wait at least 20 seconds between seals. Under very heavy usage, the appliance will stop operating to prevent overheating. If it does, wait 20 minutes to allow the appliance to cool down.

Tips on Vacuum Sealing with Accessories

How to prepare FoodSaver® Accessories for Vacuum packaging

Accessories include FoodSavor Vacuum Packaging Canisters, Containers and Bottle Stoppers.

1. Always leave at least 2.5 cm (1 inch) of space between the contents and the rim.
2. Wipe rim of canister, container or bottle to ensure it is clean and dry.
3. Place lid on canister or container, or place stopper in bottle.
4. For accessories with a large knob on lid, turn knob to Vacuum. Vacuum package using the instructions below. When the vacuum process is complete, turn the knob to Closed before removing the Accessory Hose.
5. For Accessories without a large knob on the lid, vacuum package using instructions above.

The marinating function can only be used with the FoodSaver® "Quick Marinating Canister". This feature will not work with bags or rolls

Your FoodSaver® Vacuum Sealing System has a special Quick Marinate Cycle which will last about ten minutes. The vacuum motor will "hold" the vacuum for several minutes then release the vacuum allowing the food to "rest" for 30 seconds. This process will then repeat two more times. This "Pulsing" action of "vacuuming and resting" will allow for quicker marinating.

The FoodSaver® Quick Marinating Canister is the perfect FoodSaver® Accessory for marinating foods. Foods will marinate in minutes when vacuum sealed because the vacuum process opens the pores of the food and absorbs the marinade more quickly.

Important Note: Use the FoodSaver® Quick Marinating Canister with clear lid and large white knob. During the Quick Marinate Cycle, make sure the knob on the accessory lid is set to OPEN. Do not set the knob to Vacuum. The Vacuum position on the knob will allow the Quick Marinating Canister to be used for extending vacuum storage.

1. Prepare enough of your favourite marinade to fully cover food inside a marinating canister. Always leave at least 2.5 cm (1-inch) of space between the contents and the top of the rim.
2. Make sure the rubber gasket underneath the lids as well as the rim of the marinating canister is free from food materials.
3. Make sure the Accessory Hose is securely inserted into the port on the FoodSaver® Quick Marinator lid.
4. Make sure the knob on the accessory lid is set to OPEN.
5. Make sure lid is firmly attached to marinator base.
6. Press the Marinate button on the control panel.
7. Your FoodSaver® Vacuum Sealing System will now begin the Quick Marinate Cycle. The Marinate Indicator Light will flash to indicate the marinating process has begun.
8. During the initial vacuum cycle the Marinate Mode Indicator will illuminate. While Marinating, the Vacuum Progress Display will blink during the Vacuum Hold or Rest Cycle.
9. After completing the marinating cycle you may now cook or refrigerate your marinated food.

Storage Guide
Meat, Cheese, Vegetables, Fruits

Foods	Where to Store	Recommended FoodSaver® Bag/Accessory	Storage Life with FoodSaver®	Normal Storage Life
Meat				
Beef, Pork, Lamb	Freezer	FoodSaver® Bag	2-3 years	6 months
Ground Meat	Freezer	FoodSaver® Bag	1 year	4 months
Poultry	Freezer	FoodSaver® Bag	2-3 years	6 months
Fish	Freezer	FoodSaver® Bag	2 years	6 months
Hard Cheeses (Do not vacuum package soft cheese)				
Cheddar, Swiss	Refrigerator	FoodSaver® Bag, Canister	4-8 months	1-2 weeks
Parmesan	Refrigerator	FoodSaver® Bag, Canister	4-8 months	1-2 weeks
Vegetables (Do not vacuum package fresh mushrooms, onions & garlic)				
Asparagus	Freezer	FoodSaver® Bag	2-3 years	8 months
Broccoli, Cauliflower	Freezer	FoodSaver® Bag	2-3 years	8 months
Cabbage, Brussels Sprouts	Freezer	FoodSaver® Bag	2-3 years	8 months
Corn (cob or kernel)	Freezer	FoodSaver® Bag	2-3 years	8 months
Green Beans	Freezer	FoodSaver® Bag	2-3 years	8 months
Lettuce, Spinach	Refrigerator	FoodSaver® Canister	2 weeks	3-6 days
Mangetout, Sugar snap Peas	Freezer	FoodSaver® Bag	2-3 years	8 months
Fruits				
Apricots, Plums	Freezer	FoodSaver® Bag	1-3 years	6-12 months
Peaches, Nectarines	Freezer	FoodSaver® Bag	1-3 years	6-12 months
Softer Berries				
Raspberries, Blackberries	Refrigerator	FoodSaver® Canister	1 week	1-3 days
Strawberries	Refrigerator	FoodSaver® Canister	1 week	1-3 days
Harder Berries				
Blueberries	Refrigerator	FoodSaver® Canister	2 weeks	3-6 days
Cranberries	Refrigerator	FoodSaver® Canister	2 weeks	3-6 days

Baked Goods, Coffee, Snacks and Liquids

Foods	Where to Store	Recommended FoodSaver® Bag/Accessory	Storage life with FoodSaver®	Normal Storage Life
Baked Goods				
Bagels, Bread, Pastries	Freezer	FoodSaver® Bag	1-3 years	6-12 months
Nuts				
Almonds, Peanuts	Pantry	FoodSaver® Bag, Canister	2 years	6 months
Sunflower Seeds	Pantry	FoodSaver® Bag, Canister	2 years	6 months
Coffee				
Coffee Beans	Freezer	FoodSaver® Bag	2-3 years	6 months
Coffee Beans	Pantry	FoodSaver® Bag, Canister	1 year	3 months
Ground Coffee	Freezer	FoodSaver® Bag	2 years	6 months
Ground Coffee	Pantry	FoodSaver® Bag, Canister	5-6 months	1 month
Prepared Liquids				
Sauces, Soups, Stews	Freezer	FoodSaver® Bag	1-2 years	3-6 months
Bottled Liquids				
Oils	Pantry	FoodSaver® Bottle Stopper	1-1½ years	5-6 months
Dry Foods				
Beans, Grains	Pantry	FoodSaver® Bag, Canister	1-2 years	6 months
Pasta, Rice	Pantry	FoodSaver® Bag, Canister	1-2 years	6 months
Powdery Foods				
Dry Milk	Pantry	FoodSaver® Bag, Canister	1-2 years	6 months
Dried Coconut	Pantry	FoodSaver® Bag, Canister	1-2 years	6 months
Flour	Pantry	FoodSaver® Bag, Canister	1-2 years	6 months
Sugar, Brown Sugar	Pantry	FoodSaver® Bag, Canister	1-2 years	6 months
Snack Foods				
Crisps	Pantry	FoodSaver® Canister	3-6 weeks	1-2 weeks
Biscuits, Crackers	Pantry	FoodSaver® Canister	3-6 weeks	1-2 weeks

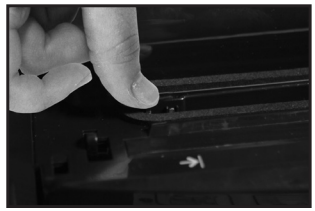
Care and Cleaning

To Clean Appliance:

1. Press the on/off button and unplug before cleaning.
2. Do not immerse in liquid.
3. Open the appliance door (D), while holding the appliance with two hands, press the two Release Buttons (J) with your thumbs, rotate the appliance away from you, and allow the appliance to rest on the counter.
4. Check the Lower Gasket (L) around the Drip Tray (N) and the Upper Gasket (P) which surrounds the Upper Bag Detection Tray (O) to make sure they are free from food materials and that the lower Foam Gasket is properly inserted into gasket channel.
5. Avoid using abrasive products or materials to clean any appliance components. These cleaners can scratch the surface and damage the black foam rubber pads.
6. Use a mild dishwashing soap and a warm, damp cloth to wipe away food residue inside or around components.
7. Dry thoroughly before reusing.

Fig. 7 **Remove For Cleaning**

Fig. 8 **Firmly Snap in Place**



Antibacterial Drip Tray & Upper Bag Detection Tray

Empty the Drip Tray after each use ***(See Fig. 7)***. Wash in warm soapy water or place in top rack of dishwasher. The Food Sensors in the Drip Tray (N) will not function correctly if liquid is allowed to remain in the Drip Tray.

This appliance has a Tray Full indicator 2. When excess liquid fills the Drip Tray, the unit will turn off and the Tray Full Indicator light will activate. To resume normal operation, open the Appliance Door (D), press the two release buttons (J), rotate the appliance away from you, and allow the appliance to rest on the counter. Remove the the Drip Tray, empty liquid, clean the Drip Tray and replace in housing. When replacing drip tray, set the right end of the drip tray into place, then firmly snap the left side down ***(See Fig. 8)***. The appliance can be used without the Drip Tray, however the Adjustable Food Sensor setting 6 will not function without the Drip Tray.

Clean the Upper Bag Detection Tray after each use. The Upper Bag Detection Tray (O) is removable for cleaning, remove by lifting the tabs on each end. Do not pull on the Upper Bag Detection Flags to remove the Upper Bag Detection Tray. Clean the Upper Bag Detection Tray by washing in warm soapy water or placing in top rack of dishwasher. The upper Bag Detection Tray MUST be inserted to use the appliance. Without the Upper Bag Detection Tray, your FoodSaver® Appliance will not detect the bag when inserted in the Vacuum Channel (E). After cleaning, hold the appliance with two hands and rotate upright until the latches lock.

FoodSaver® Accessories

1. Wash all FoodSaver® accessories in warm water, using a mild dishwashing soap. Do not immerse lids in water.
2. Dry thoroughly before reusing.
3. FoodSaver® Canister bases (but not lids) are top rack dishwasher safe. Canister lids should be wiped down with a damp cloth.
4. FoodSaver® Canisters and FoodSaver® Lunch & Leftover and Sandwich & Snack Containers should not be used in the freezer.
5. Some FoodSaver® containers are microwave and dishwasher safe (top rack only). Please check the base of the containers to confirm if they are microwave safe before use.

Troubleshooting

Nothing happens when I try to vacuum package:

1. Check power cord to see if it is firmly plugged into electrical outlet.
2. Examine power cord for damage.
3. Check electrical outlet by plugging in another appliance.
4. If your appliance has latches, make sure the lid is closed and the latch is in the locked position.
5. If your appliance has a mode switch, make sure it is set to the correct mode.
6. Make sure bag is placed correctly down inside the Vacuum Channel.
7. Wait 20 minutes to allow appliance to cool off, and then try using it again.

Note: The appliance will shut off automatically if it becomes too hot.

To keep your appliance from overheating:

Wait at least 20 seconds for the appliance to cool down before you begin vacuum packaging another item. Keep the lid open before vacuum packaging.

Air is still in the bag:

1. Make sure the open end of bag is resting entirely inside the Vacuum Channel. If the edge of bag is beyond the Vacuum Channel, the bag will not seal properly.
2. Examine the bag for leaks. To see if your bag has a leak, seal the bag with air, submerge it into water and apply pressure. Bubbles indicate a leak. Use a new bag if bubbles appear.
3. If you are using a custom-sized FoodSaver® Bag, check the bag's seal. A wrinkle in the bag along the seal may cause leakage and allow air to re-enter. Just cut the bag and reseal.
4. Do not attempt to make your own side seams for a FoodSaver® Bag. The bags are manufactured with special side seams, which are sealed all the way to the outer edge. Making your own side seams may cause leakage and allow air to re-enter.
5. Make sure the Accessory Hose is not inserted into the Accessory Port.
6. Check the gasket around the Drip Tray and the upper gasket under the lid to make sure it is free from food materials and is properly inserted into the gasket channel.

The Complete FoodSaver® System

Get the most out of your FoodSaver® appliance with easy-to-use FoodSaver® Bags, Canisters and Accessories.

FoodSaver® Bags and Rolls

The design of FoodSaver® Bags and Rolls features special channels that enable the efficient and complete removal of air. The multi-ply construction makes them an especially effective barrier to oxygen and moisture, preventing freezer burn. FoodSaver® Bags and Rolls come in a variety of sizes.

IMPORTANT: To avoid possible illness, do not reuse bags after storing raw meats, raw fish or greasy foods. Do not reuse bags that have been microwaved or simmered.

FoodSaver® Vacuum Packaging Canisters

FoodSaver® Canisters are simple to use and ideal for vacuum packaging delicate items such as muffins and other baked goods, liquids and dry goods.

The canisters come in a variety of styles and sizes and can be used on the countertop, in the refrigerator or in the pantry.

The Quick Marinator is an excellent way to marinate foods in minutes instead of hours. Any FoodSaver® Canister can be used for marinating, but we recommend the square or rectangular shapes because less marinade is needed. Canisters should not be used in the freezer.

The stackable, lightweight containers are a convenient option to store make-ahead meals, leftovers and snacks.

Note: Allow hot foods to cool to room temperature before vacuum packaging. Otherwise contents may bubble up out of canister.

FoodSaver® Bottle Stopper

Use FoodSaver® Bottle Stoppers to vacuum package wine, non-carbonated liquids and oils. This will extend the life of the liquid and preserve the flavour. Avoid using the Bottle Stopper on plastic bottles.

Note: Do not vacuum package carbonated or sparkling beverages as gas removal will cause them to go flat.

How to Purchase FoodSaver® Bags, Rolls and Accessories

FoodSaver® products and accessories are available through the consumer service number, see back page of manual for details.

FoodSaver®

For product and consumer services questions contact:
FoodSaver Consumer Service
Mainland China: 4008-622-268
www.foodsaver.com.cn

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